



# Los Otros

de ONDARRE

## EL TERCO

*Vino de Viana*

**ROSÉ GRAN RESERVA 2021**

THEY SAY IN VIANA THAT LIFE IS STUBBORN. AND THAT IS WHAT WINE CLINGS TO WHEN IT CHOOSES TO CARVE OUT ITS OWN PATH. FROM THAT DETERMINATION, EL TERCO WAS BORN – A SELF-MADE MAZUELO WITH CLEAR IDEAS OF ITS OWN. UNHURRIED. WITHOUT SHORTCUTS. WITHOUT ASKING PERMISSION.

<b>VARIETY</b>	100% Mazuelo.
<b>VINEYARD</b>	Mazuelo plots in the areas of San Miguel and El Cerradillo, in Viana. Vines planted in the 1980s, rain-fed, on shallow hillside soils with a clay-silt texture and high carbonate content. Low yields, concentrated fruit, and vinegrowing work and techniques in line with the ruggedness of the environment.
<b>VINIFICATION</b>	Hand-harvested on October 5, 2021. After a gentle pressing, winemaking began as it would have done for well-structured whites: following a light settling, fermentation took place along almost four weeks between 14°C and 16 °C, reaching 18 °C at the end of the process. The wine then remained on its fine lees for three months. This wine went into barrel in January 2022, where it stayed for 30 months, during which three rackings were performed. It was bottled in July 2024.
<b>COLOUR</b>	Crystal-clear pale coral, with shades of sandy yellow and amber.
<b>AROMAS</b>	Great aromatic complexity as a result of its long ageing: white flowers, honey and orange peel, together with aromas of dried apricot, cinnamon, dried herbs, toffee, and with subtle balsamic notes.
<b>TASTE</b>	On the palate, it has a dry bold start, followed by a firm mid-palate. Well-integrated acidity that keeps the wine vibrant on the palate all along. This wine's texture is marked by a firm tannin, and a long, deep finish with a touch of elegant bitterness.
<b>SERVING TEMPERATURE</b>	Serving temperature between 12-14 grades.

*From the 2021 vintage, 2,642 bottles were produced.*

